

Advice to every Canadian Housewife

from the Dominion Department of Agriculture

BUY BY GRADE

BUY WITH CONFIDENCE

When ordering your eggs, poultry, fresh fruits and vegetables, beef, canned fruits and vegetables, creamery butter, ask for the quality you want, by grade — then look for the grade mark on your purchase. *When you buy by grade, you buy with confidence*

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Government Grades of the following products are:

E G G S

GRADE ("A1"), "A", "B" AND "C"
GRADE A, (three sizes: Large, Medium, Pullet), best quality, suitable for poaching, boiling, frying.
GRADE B, good quality, slightly inferior to Grade A for poaching, boiling, frying but entirely suitable for cooking purposes.
GRADE C, lowest graded quality.
(GRADE A1, Large, Medium, Pullet, finest quality fresh eggs from Government-inspected flocks, are available in limited quantities in certain localities.)
Grade names are marked clearly on egg containers.

P O U L T R Y

GRADE "A", "B" AND "C"
GRADE A, superb birds, well-fleshed, especially fattened for tenderness and flavour.
GRADE B, good birds but not as well-fleshed, fattened or flavoured as Grade A.
GRADE C, lowest graded quality.
Graded poultry may be identified readily by a coloured tag on the wing or breast of the bird — Red for Grade A — Blue for B — Yellow for C.

**F R E S H F R U I T S
A N D V E G E T A B L E S**

Grades for all fresh fruits and vegetables are established at shipping points for interprovincial and export movement, as well as for certain main commodities in local movement. It should be noted, however, that the grade mark appears only on the original container and as the contents frequently are removed for store display, the grade marking may not be in evidence.

B E E F

RED BRAND - BLUE BRAND
RED BRAND, "Choice" quality, is marked with a red ribbon-like stamp, so that part of this grade mark remains visible on every cut.
BLUE BRAND, "Good" quality, is marked similarly, with a blue ribbon-like stamp.

**C A N N E D F R U I T S
A N D V E G E T A B L E S**

FANCY, CHOICE AND STANDARD QUALITY
FANCY QUALITY, packed from a selection of the best fruit and vegetables available; practically uniform in maturity and free from blemishes; uniform in size and colour; canned at the proper time, so that excellence of flavour and appearance may be preserved.
CHOICE QUALITY, packed from fruit and vegetables selected for tenderness and flavour. Not as uniform as "Fancy Quality"; allows slight variation in size, colour and maturity.
STANDARD QUALITY, packed from fruit and vegetables of good quality but not necessarily meeting the higher grade requirements as to size, colour and maturity.

C R E A M E R Y B U T T E R

FIRST, SECOND AND THIRD GRADE
FIRST GRADE — highest quality; excellent flavour; well made; smooth, waxy texture; uniform in colour.
SECOND GRADE — usually imperfect in flavour; may be defective in texture or uneven in colour.
THIRD GRADE — inferior to Second Grade in flavour, texture or colour.

Marketing Service
DOMINION DEPARTMENT OF AGRICULTURE
Honourable James G. Gardiner, Minister

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